

Mose Crooks

mose_crooks94@yahoo.com | 854-735-2225 | Shieldschester, Antarctica | https://linkedin.com/in/Mose_Crooks9

CORE SKILLS

Cuisine Styles

Plant-based • Asian Fusion • Italian • French

Kitchen Skills

Sauce-making • Baking • Butchery • Plating

Operations

Supplier Negotiation

Soft Skills

Team Leadership

PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving guest satisfaction.

EXPERIENCE

Line Cook — Hagenes - Muller (2019 - 2023)

- Managed kitchen of 7 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 40% through optimized dish pricing.
- Catered private events for up to 247 guests with 95%+ client satisfaction.

Sous Chef — Hintz Inc (2016 - Present)

- Designed seasonal menu increasing revenue by 29% through optimized dish pricing.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 33% with vendor negotiations and waste controls.

Sous Chef — Larkin Inc (2017 - 2022)

- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.
- Catered private events for up to 223 guests with 95%+ client satisfaction.
- Maintained food cost under 33% with vendor negotiations and waste controls.

Line Cook — Hills, Gerhold and Bednar (2019 - 2025)

- Designed seasonal menu increasing revenue by 36% through optimized dish pricing.
- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 109 guests with 95%+ client satisfaction.
- Maintained food cost under 28% with vendor negotiations and waste controls.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Padberg, Hilll and Hartmann College (2018)

CERTIFICATIONS

- Certified Sommelier (optional)